

## from the kitchen

By Joan Pinkham

Churning out three meals a day, seven days a week, takes a lot of imagination. Anyone thinking of marriage should be forewarned — feeding fond husband isn't easy. Perhaps that's why women can often be found off in a corner at a party, swapping recipes, or, hopefully, reading columns like this. Just knowing how other wives cope or what's on the menu at the house next

door, can give us fresh ideas. That's why I've asked a few of our readers to share their favorites with us and, as you know by now, yours are always welcome.

'Tis said when you want something done, ask the busiest person you know. Sure enough, Selectman Rose Zoob of Scituate found time enough to ferret out this Mexican recipe which can be served as a first course or hors d'oeuvre.

With little time for entertaining since her election two years ago, Rose did manage to have a dinner party for 14 on New Year's Eve and this Seviche was a hit. This recipe serves 6 to 8 and is made with either scallops or a firm white fish, preferably halibut.

**1 1/2 lb. fish, less than 1 lb. if scallops**  
Cut fish or scallops with kitchen shears into 1 1/2" pieces.

Salt well, using at least 1 tsp. salt. Cover in flat glass or enamel dish, marinating in juice of four limes overnight. An hour or so before serving, drain off liquid. Mix 1/3 c. olive oil, freshly ground pepper, 10 drops of tabasco sauce, two level T of your favorite cocktail sauce, 1 chopped white or red onion, 2 chopped stalks of celery and 2T finely chopped parsley. Mix with fish and taste, adding more salt or oil if desired. Chill before serving.

Ralph Meyers, Scituate's Citizen of the Year, went into consultation with his wife before coming up with his choice of this, his favorite meal. Morning, noon or night, he'd be happy with prime ribs of beef, potatoes au gratin and pistachio ice cream.

Chocolate gives us energy, a precious commodity for public officials such as Joseph

Carty. As Norwell's Chairman of the Advisory Board, this is a particularly busy time of year for Joe; a way of life for his wife, Grace, mother of five. This chocolate cake is a family favorite, one Grace gleaned from her sister, Marie. You literally "throw" it together, it's so easy, and goes like this.

**1 1/2 c. flour**  
**1 c. sugar**  
**1/3 c. cocoa**  
**1/2 c. milk**  
**1/2 c. salad oil**  
**1/2 c. water**  
**1 egg**  
**1/2 tsp. salt**  
**1 tsp. baking powder**  
**1/2 tsp. baking soda**  
**1 tsp. vanilla**

"Throw" into bowl, (no special order), beat until well blended. Pour into round, 10" angel cake pan. Bake in 350 degree oven for 25 to 30 min. This is good without frosting, Grace says, for a little crust forms as it bakes.

Surely one of Marshfield's busiest households is that of State Representative Phil Johnston, yet he and his charming wife, Beverly, are seldom too busy to enjoy evening meals with their children, Ellen, 13 and Bob, 10. After Phil's day on Beacon Hill and Bev's as director of training and staff development for the Commission for the Blind, they enjoy being together. Reserved for special occasions is this favorite of Phil's, Marshmallow Rum Pie, a dessert his grandmother used to make.

**36 large marshmallows, melted in a double boiler with 1/2 c. milk. Cool to room temperature while whipping 1 pt. heavy cream. Fold cream into melted marshmallows with 1/4 tsp. rum extract. Pour while tepid into graham cracker crust. Grate unsweetened chocolate over top and serve chilled.**

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## Musings...

By John Cutler

□ Why don't more town meeting windbags stop talking when they are finished?

□ Some taxpayers speak because they have something to say. Others speak because they have to say something.

□ If history is learned gossip, is gossip ignorant history?

□ If teachers insist on keeping kids after school they should be better looking.

□ The trouble with some folks? They don't have any redeeming vices.

□ When better cars are built VW won't build them.

□ The guy is really odd. He keeps gloves in the glove compartment.

□ I simply can't get rid of my arithmomania. I always count tires on those trailers.

□ I'd rather be asked why I wasn't in *Who's Who* than why I was.

□ When I read the police blotter I sometimes wonder whether the tale wags the log.

□ Clothes for women are a heavy form of artillery. The kind she wears should depend on her height, hip width and

whether she is built like a model, silo or capital S.

□ Don't you just love husbands who refer to "the wife?"

□ Montaigne had a point when he said, "For when I play with my cat, how do I know she isn't playing with me?" Ask the Humane Society.

□ I like the sound and the meaning of it: "Ring the bell, close the book, light the candle."

□ "If you won't lend me the money, how can I pay you?" The guy said it just before he joined Gamblers Anonymous.

□ Ed Long about the late Henry Luce: "Mr. Luce is like the man who owns a shoestore and buys all the shoes to fit himself. Then he expects other people to buy them."

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